

SUPER TUESDAY *Dinner*

Minimum 2 Guests - 3 Course Menu - 50% off Food Only

Select one dish from each course

ENTREE (COURSE 1)

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| 29 | Oysters (5) , natural Pacific, French mignonette (GF, DF) | Oysters (5) , Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF) | 32 |
| 18 | Crispy Buffalo Wings , ranch sauce, chives | Local Calamari , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF) | 21 |
| 22 | Wagyu and Chorizo Meatballs , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO) | Mushroom Arancini , house red sauce, salsa verde, bocconcini, parmesan (GF, V) | 21 |

MAINS & STEAKS (COURSE 2)

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| 42 | Beef Lasagne , beef ragu alla bolognese, parmesan rosato, basil oil, toasted sourdough | Bangers & Mash , char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF) | 39 |
| 42 | Fish , pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF) | Vegetarian , roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO) | 35 |
| 49 | 200g Eye Fillet , Chef's house slaw, crispy polenta (GF) | 200g Wagyu MB8+ Flat Iron , Chef's house slaw, crispy polenta (GF) | 68 |

DESSERT (COURSE 3)

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| 22 | Crème Brûlée , classic vanilla crème, berry compote, double cream (V, GF) | Salted Caramel & Chocolate Tart , milk mousse, shaved chocolate, dark chocolate crumb | 18 |
| 12 | Sorbet with mixed berries (GF, DF, VGN) | One Cheese , with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (V) | 18 |
| 14 | Nitro Espresso Martini , vodka, Kahlua, espresso | | |